

Abstract

The present invention relates to a method for producing a food preparation, characterized in that a product is created by mixing together ground gelatin with saccharose or other sugar varieties, moistened with alcohol and/or liquid, at a ratio of 1:1 to 1:15. This product dissolves or swells without problem in watery solutions, emulsions or water-containing food items at temperatures above 4 °C or in water-containing food items and subsequently forms a gel or thickens during a prolonged exposure at an environmental temperature below 35 °C.

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